

Moussaka Bechamel

This classic recipe will bring a homemade taste meal to your kitchen. Layers of tender roasted eggplant, seasoned ground beef, and thick layer of bechamel sauce makes this recipe all wholesome. For best results use Goody peeled tomatoes & Goody bechamel sauce.

 Serving 4



Ingredients

sliced eggplant	100 g
sliced potatoes	100 g
tomatoes	20 g
white onion	20 g
olive oil	20 g
Goody professional whole peeled tomatoes	50 g
minced beef	60 g
black pepper	2 g
Goody bechamel sauce	50 g
mozzarella cheese	20 g
salt	20 g

Instructions

- In a frying pan, fry the eggplant slices and potatoes until golden
- In a frying pan over low heat, put olive oil and onions and fry them until golden
- Add minced beef
- Add salt and black pepper
- In the blender squeeze the peeled tomatoes from Goody then add them to the meat mixture and leave it until it is done
- In the baking tray, put part of the eggplant slices, then the potatoes, then the minced meat mixture, then the other part of the eggplant and potatoes. Then cover it with béchamel sauce, Goody and mozzarella cheese
- Bake in the oven at 170 degrees Celsius for 20 minutes